

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/9/2015 **Business ID:** 113758FE
Business: LOGAN'S ROADHOUSE

10780 PARALLEL PKWY
 KANSAS CITY, KS 66109

Inspection: 77001104
Store ID:
Phone: 9132998653
Inspector: KDA77
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/09/15	04:30 PM	07:25 PM	2:55	0:01	2:56	0	
Total:			2:55	0:01	2:56	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 6

Certified Manager on Staff p

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices

- | | | | | | | |
|---|---|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |

Preventing Contamination by Hands

- | | | | | | | |
|-------------------------------------|----|---|----|----|---|----|
| 6. Hands clean and properly washed. | .. | p | .. | .. | p | .. |
|-------------------------------------|----|---|----|----|---|----|

Fail Notes | 2-301.14(E) | *P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS [Dishwashing employee handled soiled dishes, loaded them into the dishwasher and put away clean dishes without a handwash. Corrected on-Site, COS, education, handwash.]*

- | | | | | | | |
|--|----|----|----|----|----|----|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | .. | .. |

Fail Notes | 6-301.12 | *Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No paper towels at handsink in warewashing area.]*

6-501.18 | *PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean. [Handsink in kitchen on cookline soiled with food debris buildup. Handsink in ladies' toilet room soiled with dirt buildup in basin.]*

Approved Source

- | | | | | | | |
|--|----|----|----|----|----|----|
| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | .. | p | .. | .. | p | .. |

Fail Notes | 3-101.11 | *P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In reach in cooler on cookline, opened cheesecake with no date on box when opened. PIC and chef did not know when it was opened. COS discarded.]*

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|--|----|----|----|---|----|----|
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

Protection from Contamination

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|-----------------------------------|----|---|----|----|---|----|
| 13. Food separated and protected. | .. | p | .. | .. | p | .. |
|-----------------------------------|----|---|----|----|---|----|

Fail Notes | 3-302.11(A)(1)(b) | *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In reach in cooler by grill, raw pork chops stored over cooked ribs. COS moved. In seafood reach in cooler on grill line, raw fish stored over 3 containers of sauces. COS moved.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination		Y	N	O	A	C	R
Fail Notes	<p>3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i> <i>[In reach in cooler used to batter and fry foods, raw fish and shrimp stored over raw chicken.]</i></p> <p>3-302.11(A)(4) <i>Protection by Covering - FOOD shall be protected from cross contamination by storing the FOOD in packages, covered containers, or wrappings.</i> <i>[Ice cream on bottom shelf in reach in freezer without a lid.]</i></p>						
14. Food-contact surfaces: cleaned and sanitized.				p			
Fail Notes	<p>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[17 metal pans stored as clean with visible food debris. Inspector looked at a total of 19 pans, 17 of them had visible food debris on surface. Inspector recommended washing all pans again. One knife on cookline stored on magnetic strip with visible food debris on blade. Meat slicer stored as clean with large amounts of visible food debris buildup on all surfaces. Employees were unsure of the last time the slicer was used. One plastic lid stored as clean with visible food debris on surface. COS rewashed. Meat slicer not washed.]</i></p>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.				p			
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.				p			
17. Proper reheating procedures for hot holding.				p			
18. Proper cooling time and temperatures.				p			
19. Proper hot holding temperatures.		p					
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
20. Proper cold holding temperatures.			p				
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
Fail Notes	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i> <i>[In make table top 1, (salad) cut leaf lettuce at 47F. Cut romaine lettuce in drawer at 48F, diced tomatoes in cold drawer at 45F, precooked corn dog at 44F. In make table top 2 pico with diced tomatoes at 50F, salsa at 49F. Ambient temp of cooler one at 42.6F per IR thermometer. Maintenance called on cooler and arrived during inspection. COS lettuces discarded.]</i></p>						
21. Proper date marking and disposition.		p					
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
22. Time as a public health control: procedures and record.					p		
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		p					
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>							
Highly Susceptible Populations		Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	..	p	p	..
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Fail Notes	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [2 working spray bottles of clear liquid in cabinet above high chair storage with no labels. PIC stated it was sanitizer. COS labeled.]</i>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	p
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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	..	p	p	..
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Fail Notes	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [Cooked rice in deep metal pan in walk in cooler at 84F. Employee stated it had been made that day and placed in the cooler. Employee stated the rice is supposed to be placed on a tray to cool. COS placed rice on tray in walk in cooler.]</i>
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.	..	p
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Fail Notes	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [One small fly in dry storage area. One small fly in expo area. 15 small flies in bar area with the majority under the 3 vat sink on the right side.]</i>
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37. Contamination prevented during food preparation, storage and display.
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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40. Washing fruits and vegetables. p
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	.. p
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<i>Fail Notes</i>	3-304.12(D)	<i>In-use utensil storage (Running water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS used with moist FOOD such as ice cream or mashed potatoes shall be stored in running water of sufficient velocity to flush particulates to the drain. [Well for ice cream scoops mounted on wall comes out as a trickle. Not enough velocity to flush particles down drain.]</i>
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42. Utensils, equipment and linens: properly stored, dried and handled.	.. p
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<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Clean equipment stored on dirty shelving under prep area in back of kitchen.]</i>
	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Metal pans stacked wet on storage rack for clean equipment. Not allowed to air dry.]</i>

43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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Utensils, Equipment and Vending	Y N O A C R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	.. p p ..
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<i>Fail Notes</i>	4-202.11(A)(1)	<i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH. [One plastic lid covering cut romaine with melted surface. One plastic pan, and one plastic lid stored as clean with melted edges. COS discarded.]</i>
	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [2 plastic containers stored as clean with cracks in corners going all the way through plastic, cracked off corners. COS discarded.]</i>

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	.. p
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<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Make table lid on make table 2 with salsa and pico is not intact. Interior of microwave above dessert reach in cooler is not intact. Ceiling is falling apart.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 7 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

Fail Notes 4-501.14 A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards shall be cleaned and SANITIZED: Before use; Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and, If used, at least every 24 hours.
[Food debris buildup in dish machine and underneath machine. Pink moist buildup on mechanical arm underneath machine.]

47. Non-food contact surfaces clean.

.. p

Fail Notes 4-601.11(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Interior of plate cooler soiled with food debris. Food debris buildup in seals, interior and exterior of reach in freezer containing uncovered ice cream, and seafood reach in cooler in back area by grill. Burned on debris in bottom of hot box on cookline.]

4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Food debris buildup on exterior of all equipment on cookline. Doors, handles, hinges, sides all covered in food debris buildup and grease buildup. Sides of fryers soiled with food debris buildup. Vents of units covered in dirt buildup. Heat lamps where food is set to stay hot in expo area soiled with food debris buildup. Underside and backsplash of mixer soiled with food debris.]

Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

.. p

This item has Notes. See Footnote 8 at end of questionnaire.

Fail Notes 5-203.14 P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.
[At mop sink, y-valve with shut off valves downstream from AVB with water turned on. One hose goes to a chemical box, the other hose is free and is coiled up in the basin of the mop sink.]

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

p

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

.. p

Fail Notes 6-501.12(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[Food debris buildup on walls of entire kitchen. Dirt buildup on electrical outlets, power strips, light switches. Food debris buildup on floor of establishment.]

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

10 day follow up per KDA63

Footnote 2

Notes:

PFG

Footnote 3

Notes:

Hot holding

in steam table top, cooked mushrooms at 161F, baked potato at 147F, mashed potatoes at 153F

Footnote 4

Notes:

Cold holding

in reach in cooler under fry station, raw chicken at 38F

in reach in cooler under make table top 2, cooked rice at 43F, butter mixture at 42F

in standing reach in cooler by grill, raw beef at 36F

in standing reach in cooler for seafood, raw salmon at 38F

in walk in cooler, potato soup at 39F, coleslaw at 41F, ambient at 39F

frozen foods frozen solid

beer cooler, no PHF at 40F

in meat room, raw beef filet at 40F

Footnote 5

Notes:

Using date stickers, but actual dates on the stickers are recommended.

Footnote 6

Notes:

Main menu has the disclosure and reminder. The seasonal insert does not have either, and offers steak cooked to order.

Footnote 7

Notes:

Final rinse temp of dish machine at 175F, Strips for quat in place, 200ppm quat in 3 vat sink in bar area.

Footnote 8

Notes:

Handsink in kitchen at 105F, handsink in ladies' toilet room at 104F, handsink in warewashing area at 104F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/9/2015 **Business ID:** 113758FE
Business: LOGAN'S ROADHOUSE

10780 PARALLEL PKWY
KANSAS CITY, KS 66109

Inspection: 77001104
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/19/15

Inspection Report Number 77001104

Inspection Report Date 02/09/15

Establishment Name LOGAN'S ROADHOUSE

Physical Address 10780 PARALLEL PKWY City KANSAS CITY
 Zip 66109

Additional Notes
and Instructions

Follow up scheduled for 2/19

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/9/2015 **Business ID:** 113758FE
Business: LOGAN'S ROADHOUSE

10780 PARALLEL PKWY
KANSAS CITY, KS 66109

Inspection: 77001104
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Total:			2:55	0:01	2:56	0	

ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product cut lettuce in make table top 1 Qty 2 Units contai Value \$ 15.00

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cheesecake Qty 1 Units packa Value \$ 20.00

Description half a box of cheesecake with no date marking.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A